

Location Information

Location: LONDON I.S.D. (Central Kitchen) Owner: LONDON I.S.D.

Permit Number:23006139 Physical Address: 1306 FM 43

Zip: 78415 Phone Number: 361-855-0092

District: 3 Census: 7

Occupancy:

Time In: 10:57 Inspection Date: 03/09/2023

OUT	IN	NA	COS	NO	3Pts Violations	Remarks
Time and Temperature for Food Safety (F = degrees Fahrenheit)						
					1. Proper cooling time and temperature	
					2. Proper Cold Holding temperature (41 F/ 45 F)	
					3. Proper Hot Holding temperature (135 F)	
					4. Proper cooking time and temperature	
					5. Proper reheating procedure for hot holding (165 F in 2 Hours)	
					6. Time as a Public Health Control; procedures & records	
Approved Source						
					7. Food and ice obtained from approved source; Food in good condition, safe, and unadulterated; parasite destruction	
					8. Food Received at proper temperature	
Protection from Contamination						
					9. Food Separated & protected, prevented during food preparation, storage, display, and tasting	
					10. Food contact surfaces and Returnables ; Cleaned and Sanitized at _____ ppm/temperature	
					11. Proper disposition of returned, previously served or reconditioned	
Employee Health						
					12. Management, food employees and conditional employees; knowledge, responsibilities, and reporting	
					13. Proper use of restriction and exclusion; No discharge from eyes, nose, and mouth	
Preventing Contamination by Hands						
					14. Hands cleaned and properly washed/ Gloves used properly	
					15. No bare hand contact with ready to eat foods or approved alternate method properly followed (APPROVED Y___N___)	
Highly Susceptible Populations						
					16. Pasteurized foods used; prohibited food not offered Pasteurized eggs used when required	
Chemicals						
					17. Food additives; approved and properly stored; Washing Fruits & Vegetables	
					18. Toxic substances properly identified, stored and used	
Water / Plumbing						
					19. Water from approved source; Plumbing installed; proper backflow device	
					20. Approved Sewage/Wastewater Disposal System, proper disposal	
OUT	IN	NA	COS	NO	2Pts Violations	Remarks
Demonstration of Knowledge / Personnel						

21. Person in charge present, demonstration of knowledge, and perform duties/ Certified Food Manager (CFM)

22. Food Handler/ no unauthorized persons/ personnel

Safe Water, Recordkeeping and Food Package Labeling

23. Hot and Cold Water available; adequate pressure, safe

24. Required records available (shellstock tags; parasite destruction); Packaged Food labeled

Conformance with Approved Procedures

25. Compliance with Variance, Specialized Process, and HACCP plan; Variance obtained for specialized processing methods; manufacturer instructions

Consumer Advisory

26. Posting of Consumer Advisories; raw or under cooked foods (Disclosure/Reminder/Buffer Plate)/ Allergen Label

Food Temperature Control / Identification

27. Proper cooling method used; Equipment Adequate to Maintain Product Temperature

28. Proper Date Marking and disposition

29. Thermometers provided, accurate, and calibrated; Chemical/ Thermal test strips

Permit Requirement, Prerequisite for Operation

30. Food Establishment Permit (Current & Valid)

Utensils, Equipment, and Vending

31. Adequate handwashing facilities: Accessible and properly supplied, used

32. Food and Non-food Contact surfaces cleanable, properly designed, constructed, and used

33. Warewashing Facilities; installed, maintained, used/ Service sink or curb cleaning facility provided

OUT	IN	NA	COS	NO	1Pts Violations	Remarks
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Prevention of Food Contamination

34. No Evidence of Insect contamination, rodent/other animals

35. Personal Cleanliness/eating, drinking or tobacco use

36. Wiping Cloths; properly used and stored

37. Environmental contamination

38. Approved thawing method

Proper Use of Utensils

39. Utensils, equipment, & linens; properly used, stored, dried, & handled/ In use utensils; properly used

40. Single-service & single-use articles; properly stored and used

Food Identification

41. Original container labeling (Bulk Food)

Physical Facilities

42. Non-Food Contact surfaces clean

43. Adequate ventilation and lighting; designated areas used

44. Garbage and Refuse properly disposed; facilities maintained

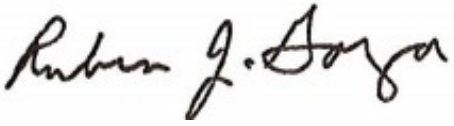
45. Physical facilities installed, maintained, and clean

46. Toilet Facilities; properly constructed, supplied, and clean

47. Other Violations

Total Demerits : 0

Inspector Signature:



Ruben J. Garza, 03/09/2023

Location Representative Signature:



Nadia Ilicon, 03/09/2023